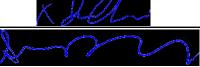
V]Fai	iled _	Closed IHH	State of Maine H	lea	ltŀ	h Ir	าร	pecti	on Report	t	4	Pa	age 1	of 5		
L.				l			No. of Risk Factor/Intervention Groups Out No. of Repeat Risk Factor/Intervention Groups Out						Date		3/9/2		
		shment N a GARDEN	me	, , , , , , , , , , , , , , , , , , ,					ection Ma	<u>.</u>	Jut	1 Y	Time Time		2:00 4:00		
License Expiry Date/EST. ID# Address						City Zip Code				<u> </u>	-	phone			=		
6/19/2015 / 7466 675 MAIN ST						1 -			04240-580	02	1 -	-783-0	574				
License Type Owner Name						Purpose of Inspection License Post				ted	R	lisk Cat	egory		_		
MUN - EATING PLACE JADE GARDEN						Regular Yes											
						CTORS AND PUBLIC HEALTH INTERVENTIONS											
Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable Mark"X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation																	
										000	<u>г</u>						
Compliance Status Supervision						Compliance Status compliance S								cos			
П		OUT	PIC present, demonstra	•	Т	П	16		IN	Proper cooking							Г
Ľ		performs duties Employee Health				Ц	17		IN	Proper reheati	•			ding			L
2		IN	Management awarenes	_	Т	П	18 19		IN							⊢	
3		IN	Proper use of reporting	, restriction & exclusion	工		20		IN		old holding temperatures					┢	
4		IN		jienic Practices drinking, or tobacco use	_		21		IN		date marking & disposition					T	
5		IN	No discharge from eyes				22		IN				ocedu	ıres & re	ecord		Г
			Preventing Conta	mination by Hands						Consu	mer Advisory	7					
6		IN	Hands clean & properly			Ш	23		IN	Consumer advi		d for ra	aw or				
7		IN	No bare hand contact v alternate method prope	vith RTE foods or approved						Highly Susce		tione					Н
8		IN		g facilities supplied & accessible		H			IN	Pasteurized for			d food	s not			г
				ed Source		1	24		IIN	offered							乚
9		IN	Food obtained from app				i L				Chemical						
10		IN	Food received at prope	r temperature		П	25 26		IN	Food additives		-					L
11		IN	Food in good condition	, safe, & unadulterated			[[20]		OUT	Toxic substance				ored & u	used		_
12		IN	Required records available parasite destruction	able: shellstock tags						Compliance with				******			
ш			•	om Contamination			27		IN	Compliance wi	ui variance, s	speciai	iizeu p	nocess,	,		
13		OUT	Food separated & prote		х	х	_	_								_	_
14	<u> </u>			Х		Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health											
15		IN	Proper disposition of returned, previously served,														
ш			reconditioned, & unsafe						1050								_
			Good Retail Practices are	GOOD F preventative measures to control the				_		ls and physical obje	cts into foods						
Ma	rk "V	(" in boy if n	umbered item is not in com	•			•	•		OS=corrected on-site		otion	P_ro	peat vio	lation		
IVIC	IIK Z	C III DOX II II	umbered item is not in com	pliance Mark A III appropriate				iu/Ui	n O	JJ=corrected orr-site	during inspec	JUIII	n=ie	peat vio		cos	В
cos R									555								
28 IN Pasteurized eggs used where required					$\overline{}$	т	41	lx	In-use ut	ensils: properly sto							
29			e from approved source			\vdash		IN	-	equipment, & line		stored.	dried	, & hand	dled		
30	IN	Variance o	obtained for specialized p	processing methods			43	IN		se & single-service							
Food Temperature Control							44	IN	Gloves u	sed properly							
31	IN	•	oling methods used; ade	quate equipment for						Utensils, Equip							
		temperatu			_	╀	45	х	1	ion-food contact su designed, constru							ĺ
32 33	_		properly cooked for hot	nolding		┢	16	IN		shing facilities: inst			P 11000	d: toot o	trino		H
34	_		thawing methods used eters provided and accur	rate	+	╁	47	_	—	d contact surfaces		illeu, c	x usec	ı, test sı	urips		H
Food Identification Physical Facilities																	
35 X Food properly labeled; original container x 48 IN Hot & cold water available; adequate pressure													Г				
			Prevention of Food Cont	tamination			49	IN	Plumbing	g installed; proper	backflow dev	vices					
36 IN Insects, rodents, & animals not present						L	50	IN		& waste water pro							
37 X Contamination prevented during food preparation, storage & display					\bot	1	1 H	IN		cilities: properly co		•				Ш	
						& refuse properly	-			ained		Н	H				
39 X Wiping cloths: properly used & stored x x 53 X Physical facilities installed, maintained, & clean 40 N Washing fruits & vegetables 54 N Adequate ventilation & lighting; designated areas used								\vdash	X								
0	IIN	vvasiiiliy Ti	uno a vegetables	0.01	Н-] [34	1111	Auequat	e venuration & righ	ung, designa	teu are	as us	eu			_
Person in Charge (Signature) Date: 3/9/2015																	
Per	Person in Charge (Signature) Date: 3/9/2015																
۔ دیا		nonoctor (C	Signatura)	NY L		1			Follo	w-up: 🔽 YES	NO D	ate of I	Follow	-up: 4/	9/2015		
пеа	uuti 1	nspector (S	orginature)	/ 0		<i>y</i>											

	State of	aine Health Inspection Report	Page 2 of 5								
Establishment Name JADE GARDEN		As Authorized by 22 MRSA § 2496	Date 3/9/2015								
License Expiry Date/EST. ID# 6/19/2015 / 7466	Address 675 MAIN ST	City / State Zip Code LEWISTON / ME 04240-5802	Telephone 207-783-0574								
Temperature Observations											
Location	Temperature	Notes									
coo;ler	38										
sandwich bar	36										
walk-in cooler	35										
hot water	110 plus										

Person in Charge (Signature)

Health Inspector (Signature)



State of Maine Health Inspection Report

Page 3 of 5 3/9/2015

Date

Establishment Name

JADE GARDEN

License Expiry Date/EST. ID# 6/19/2015 /7466

Address 675 MAIN ST

City / State LEWISTON

Zip Code 04240-5802

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 and 8-406.11 of the Food Code

1: 2-102.11.(A).(B): C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate.

INSPECTOR NOTES: did not understand about cross contamination-and other food code requirements

13: 3-302.11.(A).(1).(A): N: Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.

INSPECTOR NOTES: raw chicken stored above fresh produce-corretced on site

14: 4-601.11.(A): C: Equipment food-contact surfaces and utensils are not clean to sight and touch.

INSPECTOR NOTES: grinder-corrected on site

26: 7-202.12.(A).(B): C: Poisonous or toxic materials are being improperly used / applied.

INSPECTOR NOTES: sanitizer too toxic-corrected on site

35: 3-601.12.(D): N: Food presented for consumption not honestly presented due to added unidentified monosodium glutamate.

INSPECTOR NOTES: need to ad the use of MSG on menus

37: 3-305.11: N: Food not protected from contamination during storage.

INSPECTOR NOTES: food not covered in walk-in cooler

39: 3-304.14.(B).(1): N: Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.

INSPECTOR NOTES: wet cloths on counters-corretced on site

41: 3-304.12: N: Improper between-use storage of in-use utensils.

INSPECTOR NOTES: meat cleaver stored in between sandwich bar and prep table

45: 4-204.12: N: Equipment openings, closures and deflectors are improperly designed and constructed.

INSPECTOR NOTES: refrigerator doors seals clean build up of food particles

45: 4-204.16: N: Beverage tubing and/or cold plate improperly installed in contact with stored ice.

INSPECTOR NOTES: ice cannot be in contact with cold plate/tubing-bar area

47: 4-601.11.(B): C: Food contact surfaces of cooking equipment not clean.

INSPECTOR NOTES: Clean all cookig equipment

Person in Charge (Signature)

Date: 3/9/2015

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Health Inspector (Signature)

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State of Maine Health Inspection Report

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Date 3/9/2015

Establishment Name

JADE GARDEN

6/19/2015

License Expiry Date/EST. ID# **Address** /7466 675 MAIN ST City / State LEWISTON

Zip Code 04240-5802

Date: 3/9/2015

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 and 8-406.11 of the Food Code

47: 4-602.13: N: Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.

INSPECTOR NOTES: clean exterior of all equipment-storage containrs and all storage racks

53: 6-201.13.(A): N: Floor and wall junctures are not enclosed and sealed.

INSPECTOR NOTES: repair cove base

53: 6-501.113: N: Improper storage of maintenance tools.

INSPECTOR NOTES: remove all tools from kitchen area

53: 6-501.12: N: The physical facilities are not clean.

INSPECTOR NOTES: clean all floors and walls and in back of equipment

Person in Charge (Signature)

Health Inspector (Signature)

HHE-601(a)Rev.01/07/10 Page 4 of 5

State of Maine Health Inspection Report Page 5 of 5 3/9/2015 Date **Establishment Name JADE GARDEN** License Expiry Date/EST. ID# **Address** Zip Code City / State 6/19/2015 /7466 675 MAIN ST LEWISTON ME 04240-5802

Inspection Notes

Certified Food Protection Manager

Unless directed otherwise, all Eating Establishments are required to submit a copy of their Certified Food Protection Manager (CFPM) certificate. A CFPM must be hired within 90 days of a new eating establishment opening or when a CFPM leaves employment. For a list of CFPM courses and trainers go to http://www.maine.gov/healthinspection/training.htm

Please provide a copy of this certification(s) to your inspector [Susan Reny] by emailing to

[sreny@lewistonmaine.gov] or faxing to 207-795-5071. A copy may also be sent to Carol Gott, Health Inspection Program, 286 Water St. 3rd Floor, Augusta, ME 04333 or carol.gott@maine.gov.

Please include the name of your establishment and the establishment ID# with your certification(s).

2013 Maine Food Code Adoption

The Maine Food Code was adopted in October of 2013. Please refer to our website for a copy,

http://www.maine.gov/healthinspection. Following are a few of the major changes:

- " No Bare Hand Contact with Ready-To-Eat Food. Handlers are required to use gloves, utensils, deli papers, etc., to avoid bare hand contact with ready-to-eat food;
- " Establishments must have clean-up procedures for employees to follow following vomiting and diarrheal events;
- " Responsibilities of the person in charge for ill employees (exclusions and restrictions); and,
- Date marking of Ready-to-eat potentially hazardous foods.

Violation Correction Timeframe

Critical violations should be corrected on site, but in any event, within 10 days. The licensee must contact the inspector when the critical violation has been addressed at 207-(513-3125 Ext 3224) or email (sreny@lewistonmaine.gov). Non-critical violations must be corrected within 30 days. Failure to satisfactorily correct these violations before the follow-up inspection may result in enforcement proceedings by the Department to include fines and penalties, which are outlined in Sections 7, 8 and 9 of the Rules Relating to the Administration and Enforcement of Establishments Licensed by the Health Inspection Program available at http://www.maine.gov/healthinspection. License renewals can be denied if violations are not corrected within the noted timeframes.

C= Critical violation and NC= Non-critical violation

"Critical violation" means a provision of the Food Code that, if in non-compliance, is more likely than other violations to contribute to food contamination, illness or environmental health hazard.

Additional Inspection Fee

License fees provide for two inspections per year. When additional inspections are required, the Department may charge an additional \$100 fee to cover the costs of each additional inspection or visit.

Document Retention/Posting

Pursuant to the Maine Food Code, the establishment's current license must be displayed. In addition, a sign or placard must be posted in a conspicuous area notifying consumers that a copy of the most recent inspection report is available upon request. CFPM certificates must be posted in a conspicuous area and must be available to the Department upon request.

Jean chan is a CFPM CERT# 78535536

Copies of no barehand contact-employee health awareness-date marking-bodily fluid clean-up procedutre left at establishment-

Person in Charge (Signature)

Date: 3/9/2015

Health Inspector (Signature)

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